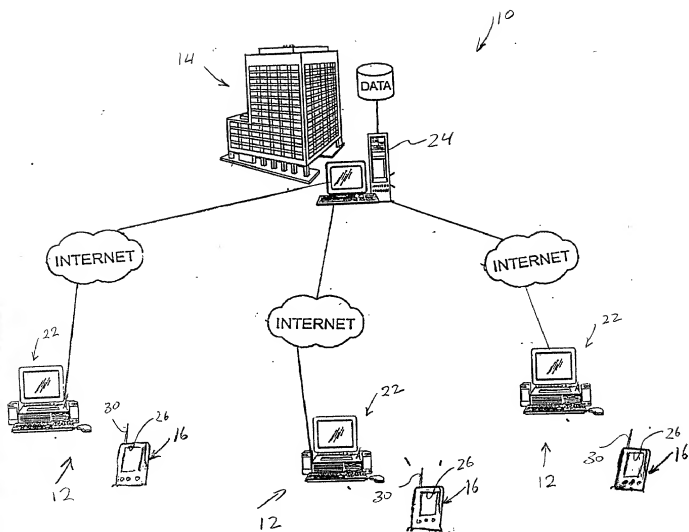


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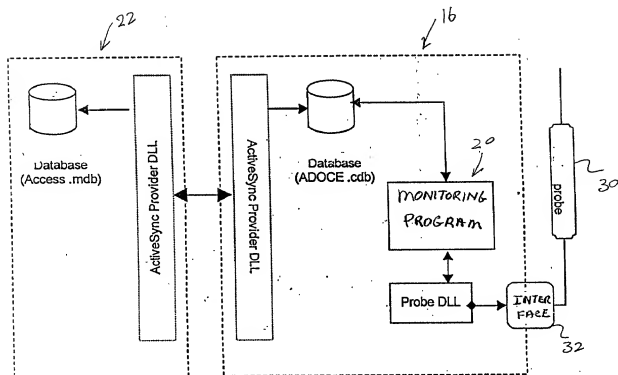
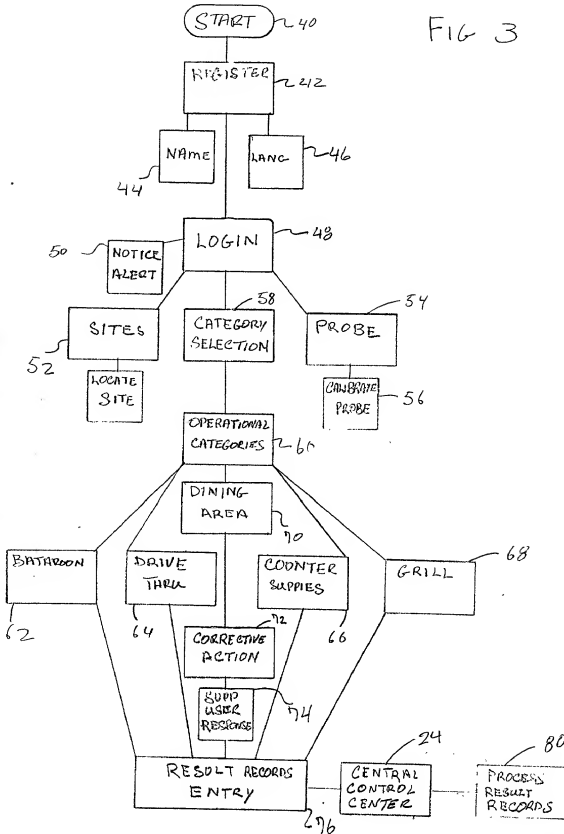


FIG 2

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FIG 3



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Fig 4

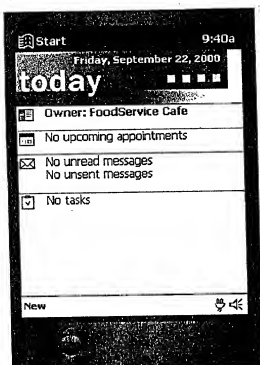
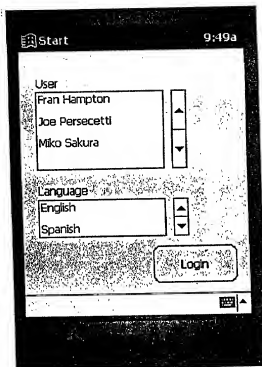


Fig 5



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Fig 6

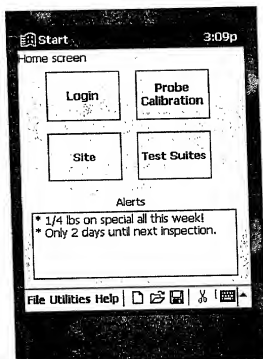


Fig 7

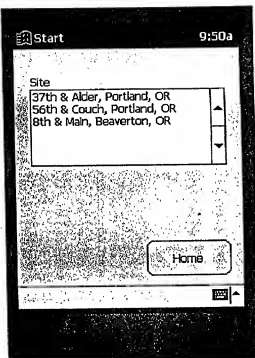


Fig 8

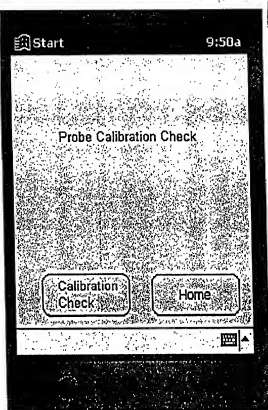
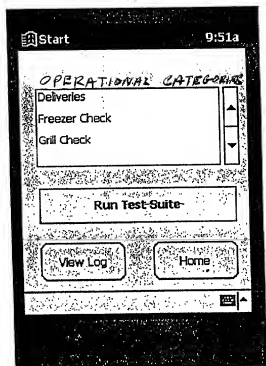


Fig 9



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Fig 10

Start 9:52a

Test Block: Bathrooms Questions: 4

Proceed to the bathrooms for inspections and questions.

Have appropriate personnel check them, then hang "Temporarily Out Of Service" signs until inspection is complete.

Are bathrooms ready for inspection?

Yes No Skip Block

Fig 11

Start 9:52a

Test Block: Drive-thru Question: 1/4

Q. Are the chutes for the burger / filet / frys clean?

Yes No Skip


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F16-12

Start 9:59a

Test Block: Counter Question: 4/5

Which beverage is the most frequently selected by customers in the supra-large form?



Sprite Coca-cola Dr. Pepper

Mountain Dew Orange Crush Other

Skip


F16-13

Start 9:59a

Test Block: Grill Question: 2/7

Temperature Measurement:

- 1) Clean probe thoroughly.
- 2) Insert probe into center of a hamburger patty on the grill.
- 3) When the temperature (below) stabilizes, press "AUTO" to record.



Auto 215°F Manual

Calibrate Skip

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Fig 14

Start 9:53a

Test Block: Dining hall Question: 3/10

What is the condition of the dining tables?

Poor to Fair	Fair to Good
Good to Excellent	No comment

Skip

Fig 15

Start 9:53a

Test Block: Dining hall Question: 3/10

Corrective Actions: pick one

Alert the staff
Clean the floor
Clean the tables
Other (enter your own)

Skip